



Colonel's Kababz



Since 1989
30 Years of Culinary Traditional
www.colonels-kababz.com



Our Legacy

Colonel's Kababz was founded in 1989, by Late Colonel K.N. KOCHHAR, also known as KAKU KOCHHAR a passionate food enthusiast with a vision to bring authentic, mouth-watering kababs to the masses. Inspired by the rich flavours of Indian cuisine, our founder embarked on a mission to create a unique dining experience that would tantalize taste buds and leave a lasting impression.

EARLY YEARS

Starting as a small food outlet in Som Vihar & Defence Colony, In the Year 1989. Colonel's Kababz quickly gained popularity for its succulent kababs, marinated to perfection and grilled to order. Our commitment to quality, freshness, and customer satisfaction helped us build a loyal customer base.

AWARDS AND RECOGNITION

Colonel's Kababz has received numerous accolades, including Awards & Recognition, in catering services.

With 35 years of experience, *Colonel's Kababz* remains dedicated to serving the finest cuisines, made with love and care, to our valued customers. We continue to innovate and improve, while staying true to our founding principles of quality, flavour, and customer delight.

TO WHOM SO EVER IT MAY CONCERN

1. **Colonel's Kebabz** catered for the banquet hosted in the honor of the **Hon'ble President of India** on 18 Nov on the occasion of Silver Trumpet and Trumpet Banner Presentation.
2. The service was exemplary and dinner was per excellence for which I wish to express my compliments to **Mr. Ashish Kochhar, Director, Colonel's Kebabz**.

Place : New Delhi-110004
Dated : 18 Nov. 2017

(BD Chengappa)
Colonel
Commandant



With Hon'ble President Mr. Ram Nath Kovind

70 ARMoured REGIMENT

CERTIFICATE OF EXCELLENCE

This is to certify that **Colonel's Kababz** was the caterer for the banquet lunch organised on 27 Nov. 2011 for the standard presentation of the **Five Armoured Regiments**. The banquet lunch was attended by the **Honorable President of India**, her Excellency **Smt. Pratibha Devisingh Patil, Gen. VK Singh, Chief of the Army Staff** and other distinguished guests.

The standards of catering services, quality of food was highly appreciable, befitting the standard of a presidential banquet.

Dated : 20 March 2017

(M K Sirohi)
Comdt
Sig. of Issuing Authority



With Ex. Prime Minister Mr. Manmohan Singh

TO WHOM IT MAY CONCERN

We have been dealing with **Mr. Bonney Kochhar** for over twenty years, and have always found him to be efficient, honest and hardworking. Recently he organised two parties for us, one for 250 people and the other for 1000 people. He was very patient, and gave us helpful suggestions regarding menu and layout of the food, and the party in general. The food was of excellent quality, cooked to perfection, and we received compliments about it for months afterwards. The staff was clean, well dressed and very professional while serving the drink and food.

The most noteworthy is the generosity of spirit with which **Bonney** works, unstinting in the quantity of food and in the time he devotes to ensure everything goes well.

With sincerest gratitude, and compliments to **Mr. Bonney Kochhar** and his team, ably led by Mr. Mohsin Khan.

Naresh Gujral
Member of Parliaments

The Deputy Commissioner of Police,
Traffic,
New Delhi

Dear Sir,

There is a lunch party at 1300 hours on Sunday the 25th December 2011 at 5, Janpath to celebrate birthday of **Shri Satish Gujral**, who is the younger brother of Hon'ble **Shri I.K. Gujral**, Messrs. **Colonel's Kababz Tandoori Pvt. Ltd.** have been engaged to look after the catering service and shamiana arrangements at 5, Janpath, New Delhi. It is requested to kindly permit them to transport and take back the materials in Truck No. DL-1LP 0450 from 6'0 Clock in the morning to 11 P.M. on Sunday the 25th December, 2011 from Vasant Kunh to 5, Janpath, New Delhi.

Thanking you,

Your faithfully

Bal Krishan Magoon
Director & Private Secretary
Office of Mr. I.K. Gujral
Former Primer Minister of India



With Ex. Prime Minister Mr. Manmohan Singh

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With Chief of Defence Staff Mr. Bipin Rawat



With Film Actor Mr. Jackie Shroff





Colonel's Kababz

To,

.....

Respected Madam/Sir,

Thank You For Considering *Colonel's Kababz* Catering Services As Your Caterer For Your Function To Be Held On Please Find Below Our Recommended Menu For Your Perusal.

We Provide All Necessary Glassware, Crockery, Hollow Ware, Cutlery, Mineral Water

Any Kind Of Permits & Licensing Needs To Be Taken Care By Guest.

This Proposed Menu For The Guaranteed No. Of Pax.....

Extra Pax Will Be Charged Separately For The Respective Function

Govt Taxes Will Be Charged Separately.

Advance Amount Will Not Be Refundable Neither Adjustable Once Advance is Received.

We look Forward to cater this event for you and as always assure you the best of food and service

For further more details please contact us at #8800091721 /22 /23 / 9810121436.

With Warm Regards

.....

Colonel's **ALPHA**

COCKTAIL MENU

A cocktail party is a party at which cocktails are served. It is sometimes called a cocktail reception. A cocktail party organized for purposes of social or business networking is called a mixer.

Some events, such as wedding receptions, are preceded by a cocktail hour. During the cocktail hour, guests socialize while drinking and eating appetizers.

Bar Managements

BEVERAGES

- CHOICE OF JUICES (ANY 3)
- CHOICE OF AERATED DRINKS (ANY 3)
- CHOICE OF MOCKTAILS (ANY 3)
- CHOICE OF COCKTAILS (ANY 3)
- MINERAL WATER / ICE CUBE / SLAB ICE
- REGULAR TEA & COFFEE (HOT BEVERAGES)



Colonel's **ALPHA**

Live Counter Any One

NEXT TO BAR

CHAAT COUNTER (4 ITEMS)

GOLGAPPA (Served with Three Type of Water)

Panipuri or golgappa is a deep-fried breaded hollow spherical shell - about 1 inch (25 mm) in diameter - filled with a combination of potatoes, raw onions, chickpeas, and spices. It is a common snack and street food in the Indian subcontinent.[2] It is often flavoured with chili powder, chaat masala, herbs, and many other spices

AMBALA KE ALOO TIKKI IN DESHI GHEE

Choice of stuffing - Green Peas & Dry Fruits Topped with curd, saunth and other chutneys



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Colonel's **ALPHA**

MATAR PATILA WITH KACHORI

Yellow peas slowly cooked in charcoal in a patila mixed with yellow chilli powder, green chilli, onion, tomato and black salt and served, accompanied with Kachori

PAN, PALAK PATTE KI CHAAT

This Palak Chaat is one of those exciting ways to include spinach (palak) in your meals. Many people don't really like the taste of spinach as such. But we all know that this leafy green should be consumed because its nutritious

BHALLA PAPRI CHAAT

Bhalla Papdi Chaat. This dish has many components, which give it multiple textures and tastes. The softness of the Bhalla and the crunchiness of the papdi, combined with the richness of spiced yoghurt and sweet and tangy chutneys, come together to make a dish that bursts with flavours



Colonel's **ALPHA** *Small Bites*

Globally small bites are often either appetizers (hors d'oeuvres) or entree items. Hors d'œuvre or the first course, are food items served before the main courses of a meal, these are miniature food and often meant to be eaten by hand (with minimal use of silverware).

SNACKS (NON-VEG) Choose Any 3

TANDOORI CHICKEN TIKKA

Tandoori Chicken tikka is a chicken dish popular in India,. It is traditionally small pieces of boneless chicken using skewers on a brazier called angeethi or over charcoal after marinating in Indian spices and dahi (yogurt)—A flavorful and tender, essentially a boneless version of tandoori chicken. The word tikka (tike in Turkish, and tikə in Azerbaijani) is a Persian word, meaning "bits" or "pieces". It is also a chicken dish served in Punjabi cuisine.

CHICKEN LEHSUNI TIKKA

Tandoori Chicken Lehsuni tikka is a chicken dish popular, Where Chicken is marinated in garlic, giving it a nice flavour of garlic which goes down very well in taste



CHICKEN HARIYALI TIKKA

Tandoori Chicken hariyali tikka is a chicken dish popular, Where Chicken is marinated in Mint, giving it a nice flavour of garlic which goes down very well in taste

CHICKEN ACHARI TIKKA

Tandoori Chicken achari tikka is a chicken dish popular, Where Chicken is marinated in Pickel , giving it a nice flavour of garlic which goes down very well in taste

CLASSIC CHILLI CHICKEN

Chilli chicken comes in several variations with differences in spices and seasoning, as well as its "sauce" and "dry" variants with differences in their quantity of sauce or gravy. The South Asian contributions of this dish are in the spices used, while the Hakka contributions include the sweet and savoury flavours along with the Chinese cooking techniques used in its preparation.



COL SPL MUTTON SEEKH KABAB

Seekh kebabs are soft and succulent, seasoned with various spices such as ginger, garlic, green chilli pepper, powdered chilli and garam masala, as well as lemon juice, coriander/cilantro and mint leaves. Sometimes extra fats are added to further enhance the flavour

MUTTON SHAMMI KABAB

Shami kabab or shaami kabab is a South Asian variety of kebab, composed of a shallow fried small patty of minced meat, generally beef, but occasionally lamb or mutton (a chicken version exists as well), with ground chickpeas, egg as binder, and spices. It originates from the Lucknow region of the Indian subcontinent developed during the Mughal rule.



FISH FINGER WITH TARTAR SAUCE

Fish fingers, also known as fish sticks in British English which has been battered or breaded and served with a tangy garlic mayo

PERI PERI FISH TIKKA

Peri Peri Fish Tikka is a culinary masterpiece that celebrates the vibrant flavors of Indian and African cuisine. With its fiery marinade and succulent Fish, this dish is sure to leave a lasting impression on your taste buds. Whether enjoyed as a starter or a main course, the dish promises a gastronomic adventure that will spice up any mealtime. Try it today and embark on a flavor-filled journey like no other.

FISH ORLEY IN BEER BATTER

"Fish Orly" Some were more specific in a batter fried fish preparation, Where Finger Fish Is Marinated In Beer Batter and Fried.



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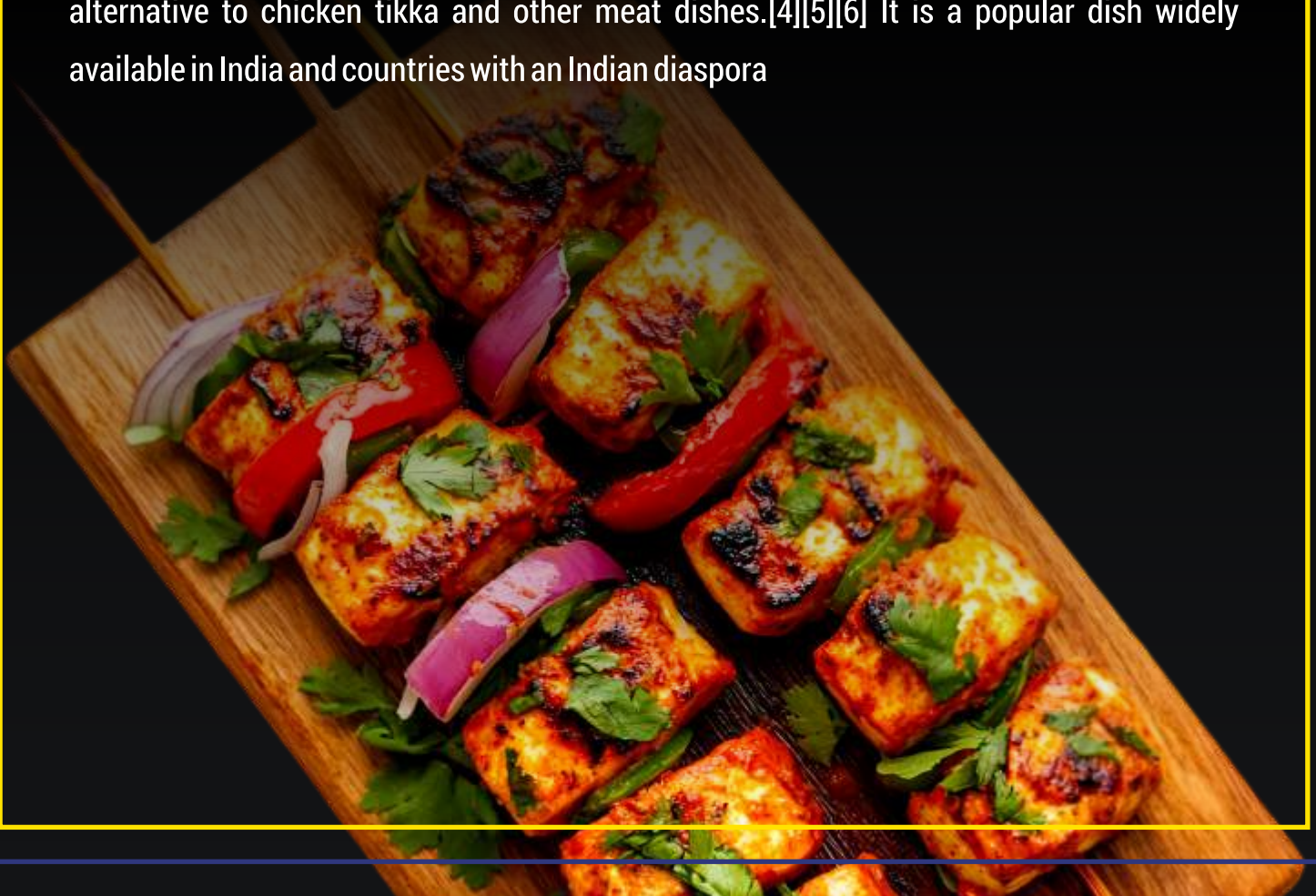
SNACKS (VEG) Choose Any 3

TANDOORI PANEER TIKKA

Paneer tikka or Paneer Soola or Chhena Soola is an Indian dish made from chunks of paneer/ chhena marinated in spices and grilled in a tandoor.[2][3] It is a vegetarian alternative to chicken tikka and other meat dishes.[4][5][6] It is a popular dish widely available in India and countries with an Indian diaspora

PANEER MALAI TIKKA

Paneer Malai tikka or Paneer malai Soola or Chhena Soola is an Indian dish made from chunks of paneer/ chhena marinated in spices and grilled in a tandoor. It is a vegetarian alternative to chicken tikka and other meat dishes.[4][5][6] It is a popular dish widely available in India and countries with an Indian diaspora



Colonel's **ALPHA**

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PANEER ACHARI TIKKA

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Colonel's **ALPHA**

TANDOORI SOYA TIKKA

Soya Chaap Tikka is a fantastic addition to any meal, offering a delightful combination of flavors and textures. Its high protein content makes it a nutritious choice, while its mouth-watering taste ensures it will be a hit with everyone

TANDOORI BHARVA ALOO

Bharwan Tandoori Aloo is a tantalizing dish where potatoes are stuffed with a spicy filling, marinated in aromatic spices, and then cooked to perfection in a tandoor or oven. This dish combines the earthy flavors of potatoes with a burst of spices, resulting in a delightful culinary experience

CORN & CHEESE CIGAR ROLLS

Cigar Rolls is a veg Chinese dish. It is Deep fried. Easy but irresistible snack, made by rolling a succulent paneer mixture into cigar-shaped rolls. Deep fried snack that is best served in transparent shot glasses with a saucy base and cheesy filling and a crunchy taste.

VEG SPRING ROLL

Veg Spring Rolls is a veg Chinese dish. It is Deep fried. Golden fried crispy rolls filled with veggies and flavour.



Colonel's **ALPHA**

Soup

Soup is a primarily liquid food, generally served warm or hot (but may be cool or cold), that is made by combining ingredients of meat or vegetables with stock, milk, or water. Hot soups are additionally characterized by boiling or simmering solid ingredients in liquids in a pot until the flavors are extracted, forming a broth. Soups are similar to stews, and in some cases there may not be a clear distinction between the two; however, soups generally have more liquid (broth) than stews.

SOUPS (Choose Any 1)

TOMATO AUR DHANIYA KA SHORBA

CREAM OF TOMATO SOUP

CREAM OF MUSHROOM

VEG HOT N SOUR SOUP



Colonel's **ALPHA**

Curd

Raita is a side dish and condiment in Indian cuisine made of dahi (yogurt, often referred to as curd) together with raw or cooked vegetables, fruit, or, in the case of boondi raita, with fried droplets of batter made from besan (chickpea flour, generally labeled as gram flour).

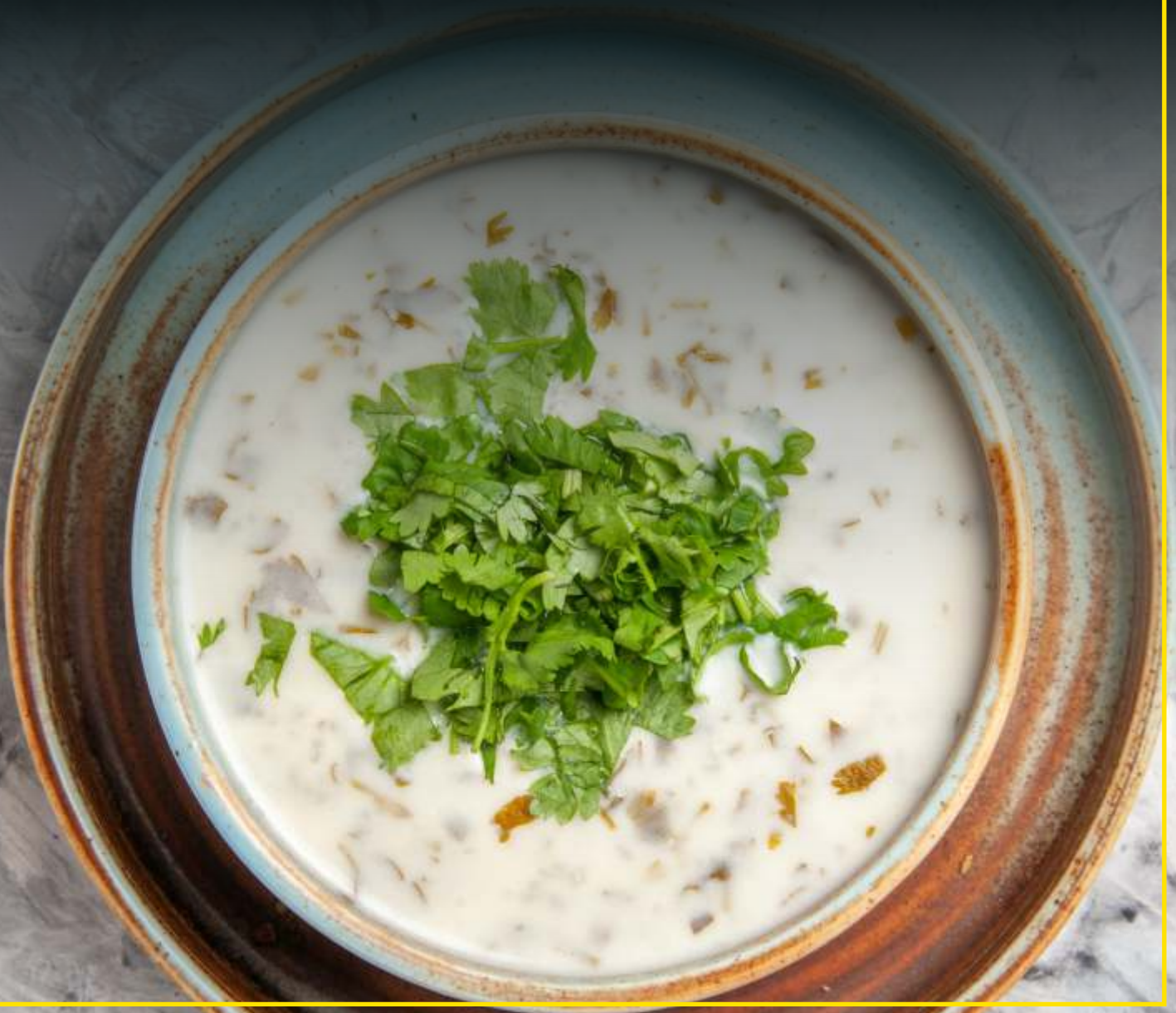
CURD (Choose Any 1)

DAHI BHALLA WITH SOUNTH CHUTNEY

BOONDI RAITA

CUCUMBER RAITA

PINEAPPLE RAITA



Colonel's **ALPHA**

Indian Nostalgia

One of the main features of Punjabi cuisine is its diverse range of dish preparations. The cuisine style uses large amounts of ghee (which is clarified butter and other ingredients flavoured with masala. Tandoori food is a Punjabi specialty.

MAIN COURSE

NON-VEG (Choose Any 1)

COL'S SPL MAKHANI MURG

HARI MIRCH KA MURG QUORMA

MURG KALI MIRCH

KADHAI MURG / SAAG MURG



Colonel's **ALPHA**

Paneer

Paneer is a fresh acid-set cheese, common in cuisine of South Asia, made from cow milk or buffalo milk.[1] It is a non-aged, non-melting soft cheese made by curdling milk with a fruit- or vegetable-derived acid, such as lemon juice.

PANEER (Choose Any 1)

PANEER MAKHANI

KADHAI PANEER

SAAG PANEER



Colonel's **ALPHA** *Vegetables*

Vegetables play an important role in human nutrition. Most are low in fat and calories but are bulky and filling. They supply dietary fiber and are important sources of essential vitamins, minerals, and trace elements. Particularly important are the antioxidant vitamins A, C, and E. When vegetables are included in the diet, there is found to be a reduction in the incidence of cancer, stroke, cardiovascular disease, and other chronic ailments.

VEGETABLES (Choose Any 3)

GOBHI DHANIYA ADRAKI

GOBHI NOORANI

ANJEERI GOBHI

METHI MATTAR MALAI

KURKURI BHINDI WITH PEANUTS

MUSHROOM DO PYAAZA

ACHARI PALAK



Colonel's **ALPHA**

Dal

Dal (also known as daal, dahl or dhal), according to Wikipedia, "is a term used in the Indian subcontinent for dried, split pulses (that is, lentils, peas and beans) that do not require pre-soaking. India is the largest producer of pulses in the world.

DAL (Choose Any 1)

COL'S SPL DAL MAKHANI

ARHAR DAL

CHANNE KI DAL

DAL PANCHMEL

PILI DAL TADKA



Colonel's ALPHA

Rice

Rice is a cereal grain and in its domesticated form is the staple food of over half of the world's population, particularly in Asia and Africa. Rice is the seed of the grass species *Oryza sativa* (Asian rice)—or, much less commonly, *Oryza glaberrima* (African rice).

RICE (Choose Any 1)

ZEERA RICE

ZERRA AUR MATTAR PULAO

VEG BIRYANI

KATHAL BIRYANI

HARI MIRCH KI BIRYANI



Colonel's **ALPHA**

Earthen Oven Baked Indian Breads

Indian breads are a wide variety of flatbreads which are an integral part of Indian cuisine. Their variation reflects the diversity of Indian culture and food habits. Roti in general is made from stone-ground wholemeal flour, traditionally known as atta flour, Its defining characteristic is that it is unleavened. Indian naanbread, by contrast, is a yeast leavened bread.

ASSORTED INDIAN BREADS

NAAN

Leavened earthen oven baked flat breads made of all-purpose flour.

CHOICE OF NAANS

Cilantro naan

Onion seed naan

Brown garlic naan



Colonel's **ALPHA**

PARANTHA

Parantha is an amalgamation of the words parat and atta which literally means layers of cooked dough.

CHOICE OF PARANTHAS

Dry mint leaf Parantha

Chilli flakes Parantha

Layered dough Parantha

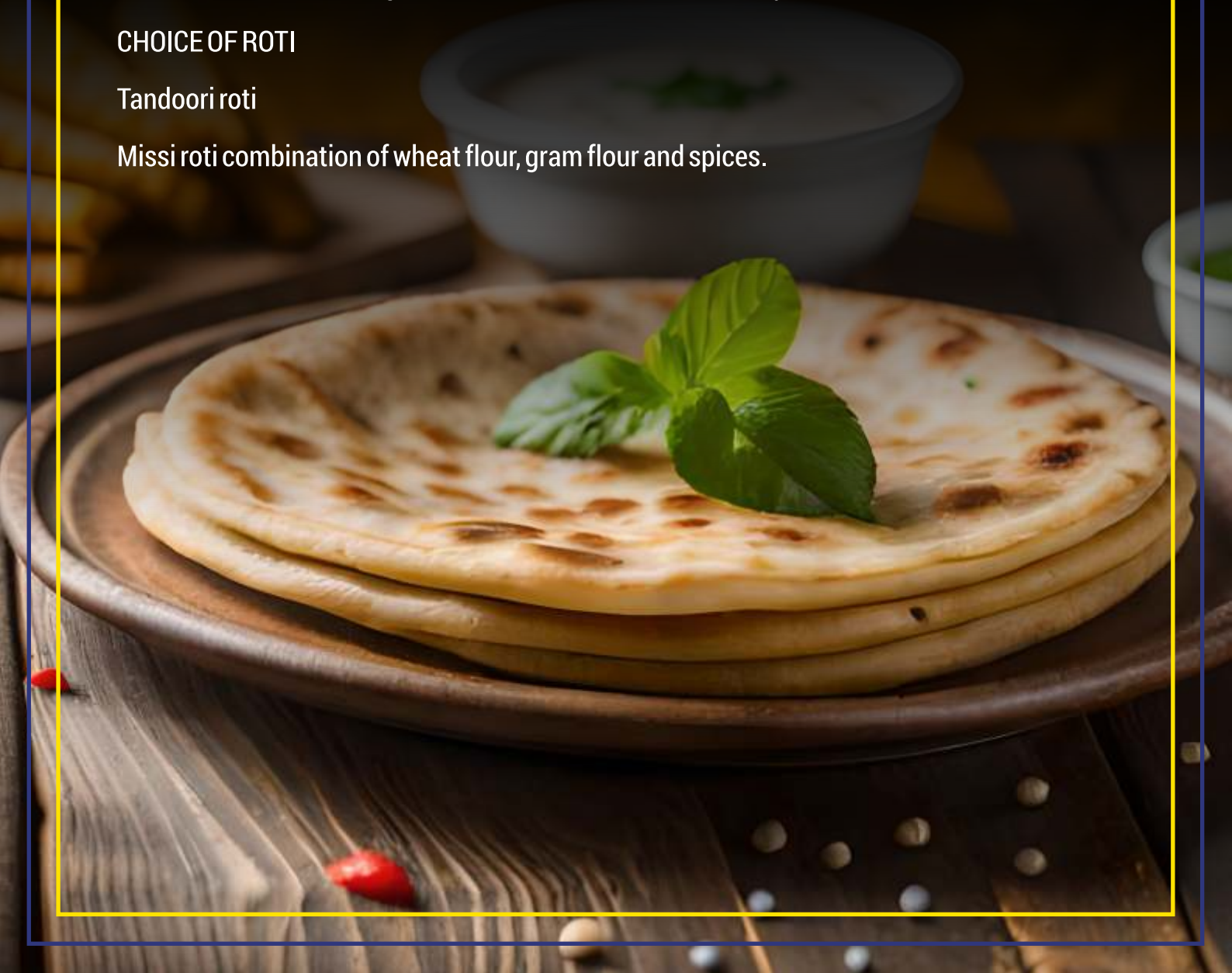
ROTI

Roti is made from stone-ground wholemeal flour, traditionally known as atta flour.

CHOICE OF ROTI

Tandoori roti

Missi roti combination of wheat flour, gram flour and spices.



Colonel's **ALPHA**

CHINESE

Chinese cuisine comprises cuisines originating from China, as well as from Chinese people from other parts of the world. Because of the Chinese diaspora and the historical power of the country, Chinese cuisine has profoundly influenced many other cuisines in Asia and beyond, with modifications made to cater to local palates. Chinese food staples such as rice, soy sauce, noodles, tea, chili oil, and tofu, and utensils such as chopsticks and the wok, can now be found worldwide.

MAIN COURSE

NON VEG. (CHOOSE ANY 1)

CHICKEN IN BLACK BEAN SAUCE

CHICKEN IN HOT GARLIC SAUCE

CHICKEN IN BASIL

MAIN COURSE

VEG. (CHOOSE ANY 2)

CHILLI PANEER GRAVY

VEG MACHURIAN

EXOTIC VEGETABLES IN SZEWAN SAUCE

FRIED RICE



Colonel's **ALPHA**

DECADENT DESSERTS

No matter how much we eat, there is always room for dessert. Dessert doesn't go to the stomach. Dessert goes to the heart.

DESSERTS (ANY 4)

TILLA KULFI

Kulfi is traditionally prepared by evaporating sweetened and flavoured milk via slow cooking Melange of

PAAN KULFI

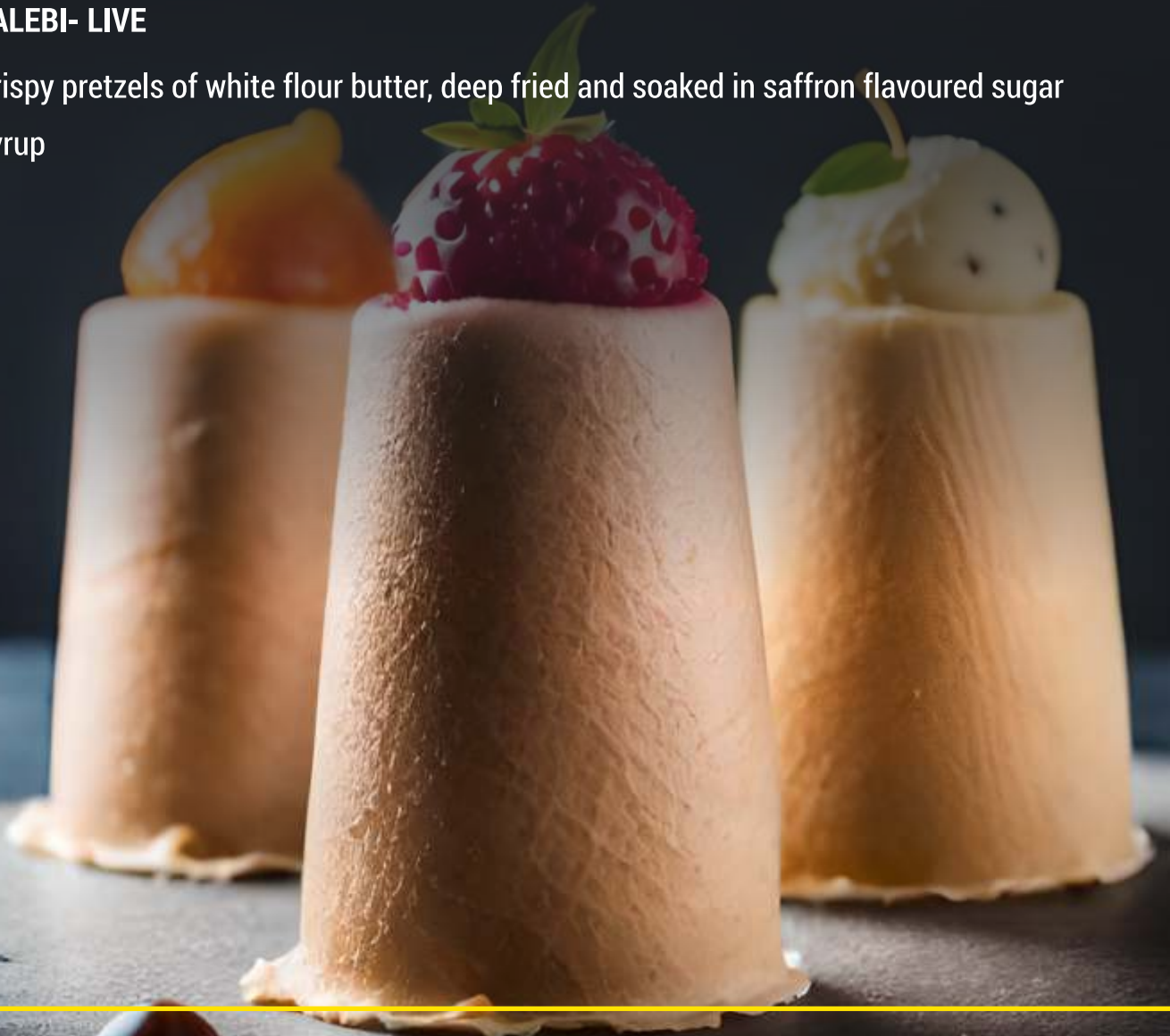
Betel leaf flavoured stick popsicles

MALAI KULFI

Milk Jam, saffron and pista popsicles

JALEBI- LIVE

Crispy pretzels of white flour butter, deep fried and soaked in saffron flavoured sugar syrup



Colonel's **ALPHA**

RABRI

Rich dessert made of layer of cream by heating sweet and milk. Rabri, also known as Rabdi, is a traditional North Indian sweet dish made by boiling milk on low heat for a long time until it becomes dense and changes its color to off-white or pale yellow. It is a sweet, condensed-milk-based dish that is flavored with cardamoms, saffron, and nuts. Rabri is served as a dessert or along with Malpua, Gulab Jamun, Jalebi, and Poori.

HOT GULAB JAMUN

Gulab jamun is a popular Indian dessert made from fried balls of dough consisting of milk solids, which are soaked in an aromatic syrup flavored with rose water, cardamom, and saffron. Originating from the Indian subcontinent, it is often served at festivals, weddings, and celebrations, and is known for its soft, melt-in-the-mouth texture. The name "Gulab jamun" translates to "rose water berry," reflecting its sweet flavor and fragrant syrup.



Colonel's **ALPHA**

GAJJAR KA HALWA

Safed and Kali Gajar Ka Halwa is a traditional Indian dessert with a rich history, particularly in Delhi and Lucknow. Made from white and black carrots, this halwa is known for its unique flavour and vibrant colour. Chef Sadaf Hussain explains its rich histories and journey through India.

MALPUA

Malpua is a sweet Indian pancake. It is a traditional North Indian sweet made with all-purpose flour, curd (yogurt), spices, khoya (dried milk solids) and topped with nuts. The pancakes are deep-fried and then soaked in sugar syrup. Various ingredients like semolina, fennel seeds, milk, khoya, coconut, yogurt and even fruits like banana are sometimes added to the malpua batter. Malpua is typically served with chopped dry fruits and rabri as toppings.

MOONG DAL HALWA

Moong Dal Halwa is a classic Indian Sweet Dish made with moong lentils, sugar, ghee and cardamom powder. Moong Dal Halwa tastes not only delicious but is also aromatic and makes for a great celebration dessert. The mouth melting texture, unique aroma and taste is what makes this so special.





Colonel's Kababz

PRICE OF THE ABOVE MENU

@ 1750/- PP FOR MIN. 250 PAX

ADD ON SERVICES

BAR MANAGEMENT COST @ 200/- PER HEAD

BAR TENDER COST @ 3500/- EACH

TRANSPORTATION & 5% GST AS APPLICABLE

Since 1989

30 Years of Culinary Traditional

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